Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: 67:29-	ou	D	ay: SATUROA		
BREAKFAST – A	rrival Time:	0720 O	fficer's Signature:_	. Al	
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	BOILED EGGS PEELED	7		
Hot Cereal	150 or More	twist press	1.		
Juice	40	MALLED IMOR	1/26:		
Milk	38 - 40	21. WILK -	\c.		
		PUMPKIN SOMP OR ATOLI	\ EA.		
		ONANGE	\ E4 .		
		anaces	I Exp.		
LUNCH - Arriva No. of Meals: Description	Actural	Menu/How meal is cooked	Officer's Signature	Arrival	Reheated
	Temperature			Temp	Temp
Meat	110 - 140	Rice	1/3 C.	155	
Stew	160 or more	Chicken Curry w/San	ce 303		
Hot Starch	150 or more	Strong priental veg.	1/2 6.	<u> </u>	
Hot Vegetables	160 or more	Dinner wells	lea.		
Canned fruits/Pudding	40 or less	Butter	lea.		
		Grapes	10		
		MMX / Sandwich	109.		
DINNER – Arri No. of Meals:	val Time:	1700	Officer's Signature		
Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion		Reheat Temp
Meat	110 - 140	BEEF BISTEAK W/ veg.	302	. 163	
Stew	160 or more	tice	2/30		
Soup	175 or more	Veg. Soup	10.		
Hot Vegetables	160 or more	seasoned carnots	1/20		
Canned fruits/Pudding	40 or less	white pu / margarine	. 2 ea		
Mille	40 or T acc		1 00		

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

mill

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs; Each; pieces; etc.....

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: <u>7-28</u>	-06	Day: <u> </u>	r(
BREAKFAST – A	Arrival Time:	Officer's S	ignature:_		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Comma	1/2	175	
Hot Cereal	150 or More	Scromble esse	192.		1
Juice	40	Apple - multiple 11 bells	100		
Milk	38 - 40	milk	1c 2%		
		diffed time	1/2		
	Snooks	Grange fruit of croppers	1 cool		
LUNCH – Arriva No. of Meals: Description	I Time:/ (Officer's S	Signature:	Arrival	Reheated
	Temperature		,	Temp	Temp
Meat	110 - 140	ROAST BEOF	302.	150	
Stew	160 or more	STEAMED RICE	2/3 c.		
Hot Starch	150 or more	NEGOTABLE COLLAGES PALAD	1 Bours		
Hot Vegetables	160 or more	BINTORON CARRATS Le. / DIMNER ROLL	2 64.		
Canned fruits/Pudding	40 or less	MARSARINE 1 DA. / ROD TRUMO DOWN	1 80 mz		
	·	THUR SHOWLCHT	164.		
	1				
		muk & Thice	1 BA.		
DINNER – Arriv No. of Meals:	/al Time:	mux & Juice		:	
	val Time:	mux & Juice	1 64.	:Arrival	Reheate Temp.
No. of Meals:	Actural	mut 4 Juses Officer's	7 EA. Signature Quantity	Arrival	1 -
No. of Meals: Description	Actural Temperature	mut 4 Juses Officer's	7 EA. Signature Quantity	Arrival	1 -
No. of Meals: Description Meat	Actural Temperature	mut 4 Juses Officer's	7 EA. Signature Quantity	Arrival	1 -
No. of Meals: Description Meat Stew	Actural Temperature 110 - 140 160 or more	mut 4 Juses Officer's	7 EA. Signature Quantity	Arrival	1 -
No. of Meals: Description Meat Stew Soup	Actural Temperature 110 - 140 160 or more 175 or more	mut 4 Juses Officer's	7 EA. Signature Quantity	Arrival	1 -
No. of Meals: Description Meat Stew Soup Hot Vegetables	Actural Temperature 110 - 140 160 or more 175 or more 160 or more	mut 4 Juses Officer's	7 EA. Signature Quantity	Arrival	1 -

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- Vegetables and Stews: 160 Deg. F, or more
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- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

BREAKFAST – A	Arrival Time:	0715 Officer's S	ignature:_	8	•
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Bacon	lea.	140	
Hot Cereal	150 or More	french togst	4 ca.		
Juice	40	ample inie	1-a		
Milk	38 - 40		1 cm		
		Symp of butter	lea.		
LUNCH – Arriva	l Time:/	145 Officer's S	Signature:	Bos	7
No. of Meals:			· · · · · · · · · · · · · · · · · · ·	····	T
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
				remp	I CIMP
Meat	110 - 140	Che class	300	1100	li e
Meat Stew	110 - 140	Chicken Detates	307	160	
Stew	110 - 140 160 or more	Brown potatoes	1 C.	169	
Stew Hot Starch	110 - 140	Brown potatoes Peas		/@3	
Stew Hot Starch Hot Vegetables	110 - 140 160 or more 150 or more	Brown potatoes Peas	1c. 1/2c.	/@0	
Stew Hot Starch Hot Vegetables	110 - 140 160 or more 150 or more 160 or more	Brown potatoes Peas Carrotraison pineapple Salad Binner rolls Ibutter	1 C. 1/2 C.	/40	
Stew Hot Starch Hot Vegetables	110 - 140 160 or more 150 or more 160 or more	Brown potatoes Peas Carvotraison pineapple Salad Binner rolls / butter Apples	1c. 1/2c.	/60	
Stew Hot Starch Hot Vegetables Canned fruits/Pudding DINNER - Arriv No. of Meals: 0 2	110 - 140 160 or more 150 or more 160 or more 40 or less val Time: 3 Plates	Brown potatoes Peas Carvot raison pineapple Salad Binner rolls / butter Apples Milk & Sandunch 1700 hrs. Officer's			Rahastad
Stew Hot Starch Hot Vegetables Canned fruits/Pudding DINNER - Arriv	110 - 140 160 or more 150 or more 160 or more 40 or less val Time: 3 Plates Actural	Brown potatoes Peas Carvot raison pineapple Salad Pinner rolls I butter Apples Milk & Sandunch	1 C. //2 C. 2 de. / 2 de. / 2 de. / 2 de.	Arrival	Reheated Temp.
Stew Hot Starch Hot Vegetables Canned fruits/Pudding DINNER - Arriv No. of Meals: 0 2	110 - 140 160 or more 150 or more 160 or more 40 or less val Time: 3 Plates	Brown potatoes Peas Carvot raison Pineapple Salad Binner rolls Ibutter Apples Milk & Sandunch 1700 hrs. Officer's	C. /2 C. La. C. Signature: Quantity Portion	Arrival Temp.	1
Stew Hot Starch Hot Vegetables Canned fruits/Pudding DINNER - Arriv No. of Meals: 03 Description	110 - 140 160 or more 150 or more 160 or more 40 or less val Time: Actural Temperature	Brown potatoes Peas Carvot raison pineapple Salad Binner rolls / butter Apples Milk & Sandunch 1700 hrs. Officer's	C. //2 C. L. L. L. L. C. Signature:	Arrival Temp.	1
Stew Hot Starch Hot Vegetables Canned fruits/Pudding DINNER — Arriv No. of Meals: O a Description Meat	110 - 140 160 or more 150 or more 160 or more 40 or less val Time: Actural Temperature 110 - 140	Brown potatoes Peas Carrot raison pineapple Salad Binner rolls / butter Apples Milk & Sandunch Too hrs. Officer's Menu/How meal is cooked Fork Bistake Minestrone soup	JC. Jac. Jac. JC. Signature: Quantity Portion 302.	Arrival Temp.	1
Stew Hot Starch Hot Vegetables Canned fruits/Pudding DINNER - Arriv No. of Meals: 03 Description Meat Stew	110 - 140 160 or more 150 or more 160 or more 40 or less val Time: Actural Temperature 110 - 140 160 or more	Brown potatoes Peas Carrot raison pineapple Salad Binner rolls / butter Apples Milk & Sandunch 1700 hrs. Officer's Menu/How meal is cooked Pork Bistake Minestrone soup Stormed white rice	JC. JC. Jac. JC. Signature: Quantity Portion 3 02. C. 2/3 C.	Arrival Temp.	1
Stew Hot Starch Hot Vegetables Canned fruits/Pudding DINNER - Arriv No. of Meals: 03 Description Meat Stew Soup	110 - 140 160 or more 150 or more 160 or more 40 or less val Time: 3 Platas Actural Temperature 110 - 140 160 or more 175 or more	Brown potatoes Peas Carrot raison pineapple Salad Binner rolls / butter Apples Milk & Sandunch Too hrs. Officer's Menu/How meal is cooked Fork Bistake Minestrone soup	JC. Jac. Jac. JC. Signature: Quantity Portion 302.	Arrival Temp.	1

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- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

Quantity/Portion:

Each; pieces; etc.....

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: 07.	26.06	E)ay:	Web		
BREAKFAST – A	Arrival Time	: 0715 C	Officer's S	ignature:_	-8	-
Description	Actural Temperature	Menu/How meal is cooked		Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scramble egg		1 scp.	140	1000
Hot Cereal	150 or More	Potato Hash bran		1 sep.		
Juice	40	Toost house		5 pcs.		
Milk	38 - 40			Ilea.		
		grage mice		lea.		
		fresh orange		lea.		
		Morserine	· · · · ·	1-24.		
Description	Actural Temperature	Menu/How meal is cooked		Quantity	Arrival Temp	Reheated Temp
2000.7	1	menuitow mear is cooked		Quantity	ł	1 1
Meat	110 - 140	Meat loaf		302	147	
Stew	160 or more	masked Potatoes		1/20.		
Hot Starch	150 or more	MIXAD PLAS & CORVOS				
Hot Vegetables	160 or more	Dinner 18lls		2 ear		
Canned fruits/Pudding	40 or less	Butter		2 es.		
		Peach halves		2.0a.		
		auge food cake		2ecs		1
DINNER – Arriv No. of Meals:	/al Time:	Peach halves Augel five Cake Milk & Saudu ich	Officer's	l an- Signature:		
Description	Actural Temperature	Menu/How meal is cooked		Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Turkey adobo w/ veg.		302		
Stew	160 or more	rice		1/3C-		
Soup	175 or more	French onlyn Soup		10.		
Hot Vegetables	160 or more	aarden salad w/ pressing	a	t C.		
Canned fruits/Pudding	40 or less	white roll/margarine		2 80.		
Milk	40 or Less	apple 6 halis	·	100		

Generally, Temperature standard are:

• Creamed Items and Hot Cereals: 150 Deg. F, or more

- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

lea.

Date:

BREAKFAST - Arrival Time:

KJD&CF

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Officer's Signature:___

Each; pieces; etc.....

Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More				-
Hot Cereal	150 or More				
luice	40				
Milk	38 - 40				
LUNCH – Arriva No. of Meals:	l Time:/	2/2 Officer's S	Signature:	Br	2
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheate Temp
Meat	110 - 140	Honey glazed Ham	303	169	
Stew	·160 or more	spiced scallowed apples (no skir)	1/20-		
Hot Starch	150 or more	Steames Topovia	1/2 C		
Hot Vegetables	160 or more	Tomoto salad	10		
Canned fruits/Pudding	40 or less	Dinner volls	124.		
		Butter	1ea		
		Milk & Sandanch	1ea		
DINNER - Arriv	.,		Signature	Arrival	Reheat
Description	Actural Temperature	Menu/How meal is cooked	Portion	Temp.	Tem
Meat	110 - 140	Homemale com cool soup	1C.		
Stew	160 or more	BB9 libb of factor some	302		
Cours	175 or more	Steamed rice	1/30.		
Soup	1.00	As arrayas of cheese same	1/2 C.		
Hot Vegetables	160 or more	TO THE LA COURT OF THE PARTY OF			1
	40 or less		1		
Hot Vegetables		Homemale Wheel will w/ mayorine	2/1		

Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

Creamed Items and Hot Cereals: 150 Deg. F, or more

Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Vegetables and Stews: 160 Deg. F, or more Soups and gravies: 175 Deg. F, or more

Milk Products: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

BREAKFAST - A	Arrival Time:	Officer's S	Signature:_	ar_	
Description ———	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp
Eggs/Omelet	140 or More	SULTIMBLED ELES	1/20.	140	
Hot Cereal	150 or More	TOMSTED WHEAT BREAD	4 pcs.		
Juice	40	MICH WHICE	SEA.		
Milk	38 - 40	2.1. MILK	10.		
		APPLE	IEA.		
		MANGANE	I IEA.		L
LUNCH - Arriva	al Time:/	MARCHARINE VELLY Officer's	\\ \EB.\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\	Br	n
LUNCH – Arriva No. of Meals: Description	Actural	VELLY	IEA.	Arrival	Reheate
No. of Meals:		VEWY Officer's Menu/How meal is cooked	Signature:	Arrival Temp	Reheate Temp
No. of Meals: Description	Actural Temperature	Officer's Menu/How meal is cooked Spaahetti W/ Meat Scuce	Signature: Quantity 303	Arrival Temp	
No. of Meals: Description Meat	Actural Temperature	Menu/How meal is cooked Spashetti W/ Meat Scuce French Paread	Signature: Quantity 303 2765	Arrival Temp	
No. of Meals: Description Meat Stew	Actural Temperature 110 - 140 160 or more	Menu/How meal is cooked Spanetti W/ Meat Scurce Prench Bread Salad	Signature: Quantity 303 2765	Arrival Temp	
No. of Meals: Description Meat Stew Hot Starch	Actural Temperature 110 - 140 160 or more 150 or more	Menu/How meal is cooked Spaghetti W/ Meat Sauce French Bread Salad Ovanges	Signature: Quantity 303 2PCS 1.C. 1ea.	Arrival Temp	
No. of Meals: Description Meat Stew Hot Starch Hot Vegetables	Actural Temperature 110 - 140 160 or more 150 or more	Menu/How meal is cooked Spanhetti W/ Meat Scurce Prench Bread Salad Ovanges MIK	Signature: Quantity 303 2PCS 1'C. 1ea. 1ea,	Arrival Temp	
No. of Meals: Description Meat Stew Hot Starch Hot Vegetables	Actural Temperature 110 - 140 160 or more 150 or more	Menu/How meal is cooked Spaghetti W/ Meat Sauce French Bread Salad Ovanges	Signature: Quantity 303 2PCS 1.C. 1ea.	Arrival Temp	

Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Chicken Cacciatore	302.	147	
Stew	160 or more	steamed rice	2/5 C.		
Soup	175 or more	Mushroom Soup	IC.		
Hot Vegetables	160 or more	Squash w/carnots & pell pepper	1/2 C.		
Canned fruits/Pudding	40 or less	white roll/margarine	2ea.		
Milk	40 or Less	waternelon	1C.		
		Tuna Sandwich / mitk	iea.		

Generally, Temperature standard are:

• Creamed Items and Hot Cereals: 150 Deg. F, or more

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- Milk Products: 40 Deg. F, or less
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Quantity/Portion:

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: July	22,20	06 Day:	Zafun	day	
BREAKFAST – A	Arrival Time:		gnature:_		3
No of Meals:	25			Arrival	Reheated
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Temp.	Temp.
Eggs/Omelet	140 or More	Clarka Karak al		170	
Hot Cereal	150 or More	Time of Para O		1700	
Juice	40	Wifel Frank			
	_ · ·	Grange.			
Milk	38 - 40	Juice			
		nule		 	
		Graham Crackers	_		
		Butter			
LUNCH - Arriva No. of Meals: Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheate
	Temperature		0/-	Temp	Temp
Meat	110 - 140	Rice	2/3 C.	153	
Stew	160 or more	Chickey Soup w/ parana	30%.		
Hot Starch	150 or more	Littuce & fromato salga pressi			
Hot Vegetables	160 or more	Dinner rolls/butter	Qea.		
Canned fruits/Pudding	40 or less	Oliniatogre	1c.		
		Mick	100		
		Sandwich	Isa.		
DINNER - Arri No. of Meals: C	val Time:		Signature	:: <i>Gl</i>	sún.
Description	Actural	Menu/How meal is cooked	Quantity		Rehea
	Temperature		Portion	Temp.	Tem
Meat	110 - 140	homemade Veg. soup	1 00		
Stew	160 or more	Stirtry reatood w/ Veg.	1 800		
Soup	175 or more	Steamed white rice	1800		
Hot Vegetables	160 or more	Buttered com	i bu	11	
Canned fruits/Pudding	40 or less	homemade white roll	2 00	ş.	
Milk	40 or Less	mandarin orange w/ jello	(bw	1	
		1	1 0 0		

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Quantity/Portion:

Each; pieces; etc.....

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: 07 · 2	ع٥٠١	Day:	miday		
BREAKFAST – A No of Meals: 05		0704 Officer's S	ignature:_	M	سثب
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Poached eggs	2 205.		
Hot Cereal	150 or More	Cold cereal	1 bwl.		
Juice	40	Chilled juice	lea.		
Milk	38 - 40	milk 20	lea.		
		Buttered wheat toget	Docs.		
		fresh orange	I ca.		1
		Carolina avackers	3 pcs.		
LUNCH - Arriva No. of Meals: 10			Signature:	T	Mars
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	880 Chicken	303%	143	
Stew	160 or more	steamed Red Rice	1/3 C.		
Hot Starch	150 or more	Seasoned Green Beans	1/2 C.		
Hot Vegetables	160 or more	Potato Swad	1/4 c.		
Canned fruits/Pudding	40 or less	homemade white roll	1		
		Margarine Fresh grapes	2		
DINNER – Arriv No. of Meals:	al Time:	/7/7 Officer's	Signature	Bor	
Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheated
Meat	Temperature	Rice	Portion 2/2 C	Temp.	Temp.
Stew	160 or more	Mahi-Mahi	303	1777	
Soup	175 or more	Cooked Kang-Kung	10.		
			· · ·	1	1
Hot Vegetables	160 or more	and same			
Hot Vegetables Canned fruits/Pudding	1	andesance	10.		
	160 or more	Englesance Soup Rosku Cookje. Milk/Sundwich			

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Quantity/Portion:

Each; pieces; etc.....

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

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Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Chilled Juice	Ihc.	·	
Hot Cereal	150 or More	Barrana Perreake	3		
Uto e	40	Grilled Houn	2 02.	140	
Milk	38 - 40	Milk 2%	lec.		
		1 Maple Syrup and 2 Margan	ne lec.		
LUNCH – Arriva No. of Meals: /0 Description	Actural	Officer's S Menu/How meal is cooked	ignature:	Arrival	Reheated Temp
Meat	Temperature	30%. Roast Turkey	302.	Temp /54	Temp
Stew	160 or more		inc.	1/39	-
Hot Starch	150 or more	1/2c Balced Sweet Potato	1/2	+	
Hot Vegetables	160 or more				
Canned fruits/Pudding	40 or less	1/20. Ceasoned peas and Corrol	200.		
	 	2 Home made wheat Rolls/2 Margarine			
DINNER – Arriv No. of Meals:	val Time:	1700 Officer's	Signature	:	
Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheate Temp.
Meat	110 - 140	Pice.	(152	
Stew	160 or more	Grand beef			
	175 or more	veg calod	11		
Soup	1		T		
Soup Hot Vegetables	160 or more	Dinner Poll a/ buffer	12	1	
	160 or more 40 or less	Dinner Toll a/buffer Angel cake	12		
Hot Vegetables			1		

Generally, Temperature standard are:

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Daily Menu & Temperature Log of Hot/Cold Meals

BREAKFAST – A No of Meals:	Arrival Time	Officer'	s Signature:		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Ervalle ages / magred love		remp.	
Hot Cereal	150 or More	Fresh charge			+
Juice	40	tilla		453	<u> </u>
Milk	38 - 40	1:ce PPPON		.,) 3	
		vile			
LUNCH – Arriva No. of Meals:	l Time:	/59 Officer	's Signature:_		
Description .	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheate
	Temperature	Machine India is cooked	Quantity	Temp	Temp
Meat	110 - 140	Habrigar Imposed Etabas		147	
Stew	160 or more	String being			
Hot Starch	150 or more	Henry vall			
Hot Vegetables	160 or more				
Canned fruits/Pudding	40 or less	Hart Cheese andwhich			
		milk			
		Lice			
DINNER – Arriv No. of Meals: Description	val Time:		r's Signature:		171
Description	Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheate Temp.
Meat	110 - 140	Rice	2/3 C	153	
Stew	160 or more	Pork	302	1 72	
Soup	175 or more	Veg.	handful	 	
Hot Vegetables	160 or more	Soup	10		
Canned fruits/Pudding	40 or less	Tanalom	10		
	40 or Less	Jangern Dinner volls Sandwich / mik	200		_
Milk				1	1 1

- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
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Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

BREAKFAST – A No of Meals:	rrival Time:	Officer's Sig	gnature:_	•	
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet		Fruch Bust Russ		140	
Hot Cereal	150 or More	Flech wange			
Juice	40	Cookies			
Milk	38 - 40	mile			
		Jusas			
LUNCH – Arriva	l Time:	Officer's S	ignature:	:	
No. of Meals:				1 4	Reheate
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Temp
Meat	110 - 140	Grilled takey & Guizes melf sound			
	160 or more	Cittied throng about some			
Stew	100 or more	rila odealus			
Stew Hot Starch	150 or more	Fritz adections		175	
		Ilalian Goden Goup		176	
Hot Starch	150 or more	Ilalian Goden Soup		175	
Hot Starch Hot Vegetables	150 or more 160 or more	Ilalian Goden Goup		176	
Hot Starch Hot Vegetables	150 or more 160 or more 40 or less	Flation Gorden Soup Province Unite Milk	Signature		
Hot Starch Hot Vegetables Canned fruits/Pudding DINNER - Arriv No. of Meals:	150 or more 160 or more 40 or less	Forman Forman Unich Milk 1705 Officer's S		Por	
Hot Starch Hot Vegetables Canned fruits/Pudding DINNER - Arriv	150 or more 160 or more 40 or less val Time: Actural	Forman Goden Goup Proving Unick Menu/How meal is cooked	Quantity	Arrival	Reheat
Hot Starch Hot Vegetables Canned fruits/Pudding DINNER - Arriv No. of Meals:	150 or more 160 or more 40 or less	Forman Goden Goup Privary Juich Menu/How meal is cooked Menu/How meal is cooked	Quantity Portion	Arrival Temp.	
Hot Starch Hot Vegetables Canned fruits/Pudding DINNER - Arriv No. of Meals: Description	150 or more 160 or more 40 or less val Time: Actural Temperature	Fish prosespace Fish prosespace	Quantity Portion	Arrival Temp.	Rehea
Hot Starch Hot Vegetables Canned fruits/Pudding DINNER - Arriv No. of Meals: Description Meat	150 or more 160 or more 40 or less val Time: Actural Temperature 110 - 140	FISH PROBLEMENT STEMMED RICE	Quantity Portion Soz.	Arrival Temp.	Rehea
Hot Starch Hot Vegetables Canned fruits/Pudding DINNER - Arriv No. of Meals: Description Meat Stew	150 or more 160 or more 40 or less val Time: Actural Temperature 110 - 140 160 or more	Fish Forestance STORMORD Description Menu/How meal is cooked FISH FORESTANCE STORMORD RICG CORE CARE SOUP	Quantity Portion SoZ. 2/3 e 1e.	Arrival Temp.	Rehea
Hot Starch Hot Vegetables Canned fruits/Pudding DINNER - Arriv No. of Meals: Description Meat Stew Soup	150 or more 160 or more 40 or less val Time: Actural Temperature 110 - 140 160 or more 175 or more	FISH PROBLEMENT STEMMED RICE	Quantity Portion SoZ. 2/3 e 1e.	Arrival Temp.	Rehea

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: 57/1	17/06	Day:′	Mono	tay	
BREAKFAST – A	arrival Time:	Officer's	Signature:_		i
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Granded and		140	Temp.
Hot Cereal	150 or More	boh hur Doklos		1	+
Juice	40	Just was person			
Milk	38 - 40	WIL			
					-
		Fred ware			
		When areas		+	
LUNCH - Arriva No. of Meals: Description	l Time: 120		Signature:	- 	Reheater
Description	Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Temp
Meat	110 - 140	GRILLED BBQ PORK CHOP	3 OZ	155	
Stew	160 or more	AU CRATIN POLATOLS	10		
Hot Starch	150 or more	SMITTO CEASIN MINED VEG.	1/2 C.		
Hot Vegetables	160 or more	WHEAT ROIL	2		
Canned fruits/Pudding	40 or less	WALDER CALAD	1/2 C		
		2 9. MILK	10		
DINNER – Arriv No. of Meals:	val Time:	1700 Officer'	s Signature	: <i>B</i> N]
Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Rue	2/3 C.	1480	
Stew	160 or more	Chicken w/demplings	303		
Soup	175 or more	buttered steamed broccoli	1/2 C.		
Hot Vegetables	160 or more	Dinnerwolf	Jea.		
Canned fruits/Pudding	40 or less	Butter.	lea.		
Milk	40 or Less	Cantalaure.	10.		
		MIK Sand Wills	lea.		

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

Quantity/Portion:

Each; pieces; etc.....

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: <u>07/16/</u>	06	D	ay: Sun	DAY	<u>,</u>	
BREAKFAST – A No of Meals:	rrival Time		officer's Signa		e) [
Description	Actural Temperature	Menu/How meal is cooked	Qu	antity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Appol	1	4	141	
Hot Cereal	150 or More	Blue Benzy PAMECAKOS				
Juice	40	marianeme	2			
Milk	38 - 40	Syenp				
		62 llus Han	2			
		MILE				
		Crackons	4	,		
LUNCH – Arrival No. of Meals: Description	Actural	Menu/How meal is cooked	Officer's Sign	uantity	Arrival	Reheated
Description	Temperature	Menu/How meal is cooked	V V	цапиту	Temp	Temp
Meat	110 - 140	Mickey kolytavin	3.		155	
Stew	160 or more	Styrus KILL	2/	4		
Hot Starch	150 or more	San Town Went Six some		4		
Hot Vegetables	160 or more	Titure	Ź			
Canned fruits/Pudding	40 or less	Mary Conner	7			
		MIKEN FRANT CAP				
		wilk_		l		
DINNER – Arriv No. of Meals:	Actural	Menu/How meal is cooked		nature: Quantity Portion	Arrival	Reheated Temp.
Meat	Temperature			² /3	Temp.	1 emp.
Stew	160 or more	1.0 111 0		1c.	165	
Soup	175 or more			Box.	+	
Hot Vegetables	160 or more	Mixed Vig. Soland.		lc.	1	
Canned fruits/Pudding	40 or less	such hulus		lc_	 	
		North Profession				
Milk	40 or Less	I have mell Masses	د ا ب	2		1.
Milk	40 or Less	Rowhest Cooking	· '	d pe.	ļ.,	<u> </u>

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date:07	15/06	Day:	Saturd	u_{\downarrow}	
BREAKFAST No of Meals:	Arrival Time	:Officer's	s Signature:_	7	
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Proper Sonp		175	
Hot Cereal	150 or More	Poiled ann	7		
Juice	40	Twated land			
Milk	38 - 40	Graha Crackes			
		Frush Overga			
		wilk			
		Anis			
No. of Meals: Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheate
	Temperature	Mond Alow Mond to obotton	Quantity	Temp	Temp
Meat	110 - 140	Chekmenny of some	302	169	
Stew	160 or more	Steam ore (Ysc.		
Hot Starch	150 or more	str for muletel vynes	Yec.		
Hot Vegetables	160 or more	homember with ask of mery	KIN ZOS		
Canned fruits/Pudding	40 or less	been lester	le.		
DINNER - Arri No. of Meals:	ival Time:	/650 Officer	's Signature	: 12r	
Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheated
	Temperature		Portion	Temp.	Temp.
Meat	110 - 140	Rice.	Be	168	
Stew	160 or more	Boef Bistook w/ veg.	302		
Soup	175 or more	Herety Veg. Some	10.		
Hot Vegetables	160 or more	Seamal Carris	1/2 C		
Canned fruits/Pudding	40 or less	Dinner volls/futter	I la.		
Milk	40 or Less	Fuli apples	lea		

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

u.

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

Quantity/Portion:

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: July 1	4, 2006	Day	: Friday		<u> </u>
BREAKFAST – A	rrival Time:	Offi	cer's Signature:_		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet		Excluded eggs		•	
Hot Cereal	150 or More	Bluebern Muchin			
Juice	40	October			
Milk	38 - 40	Frish Dugge			
		will			
		Cookers			
	, , , , , , , , , , , , , , , , , , ,				
LUNCH - Arriva No. of Meals:	l Time: <u> </u> 04	ono hrs. Off	icer's Signature:	$-\omega$	gull .
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Tender roast beef	G02.	150.	
Stew	160 or more	Steamed Rice	430.	- 160	
Hot Starch	150 or more	Buttered Carrots	1/2 c.		
Hot Vegetables	160 or more	Veg. Collage salad			
Canned fruits/Pudding	40 or less	home made wheat roll			
		Red Fruited Jello			
		Tuna Sandwich / Fruited June	e/Milks		
DINNER - Arriv	val Time:	17:0	ficer's Signature	: Bn	<i>*</i>
Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Rice	2/3C.		
Stew	160 or more	Battered fish w/ tartar Sau	ce 1 leur 302	1500	
Soup	175 or more	Buttored grown beaus/Chme	se Cottone . /2 C.		
Hot Vegetables	160 or more	Dinner rolls/butter	Jean		
Canned fruits/Pudding	40 or less	mile	1ea		
Milk	40 or Less	boney dew	18.0		
		Sandwich	1 ca		

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

Quantity/Portion:

Each; pieces; etc.....

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date:	3-86	Day: <u>†</u>	desoul		
BREAKFAST – A	Arrival Time	: Officer's S	ignature:_		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Fruit best Suprame		145	
Hot Cereal	150 or More	Suil			
Juice	40	mile			
Milk	38 - 40				
				D-(20
LUNCH - Arriva No. of Meals:	ll Time: 04_	Officer's S	Signature:	-03	
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Ground beef with Gravy	la.	168	
Stew	160 or more	Mashed Potatoe	Iscp.		
Hot Starch	150 or more	Green peas	1		
Hot Vegetables	160 or more	Dinnertoll			
Canned fruits/Pudding	40 or less				
				ØX.	
DINNER - Arriv No. of Meals:	val Time:	7765 Officer's	Signature	: <i>[D</i>	
Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	PORIC BISTERIE	202.	100	
Stew	160 or more	CRAR & BRICCOLINGATORS	1/2 c.		
Soup	175 or more	minosTRano son? / puo /20.	10.		
Hot Vegetables	160 or more	2 gonn muyos of I suame conces		1	
Canned fruits/Pudding	40 or less	I DIMMOR PALO / 1 more HINDERMO	 		
Milk	40 or Less	muc	2 0A.		
	+	11.0-0	+	`- 	

Generally, Temperature standard are:

07-13-04

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

Quantity/Portion:

Each; pieces; etc.....

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

SAMONIGH

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

BREAKFAST – A	Arrival Time:	Officer's	Signature:_		· · · · · · · · · · · · · · · · · ·
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140	trant bound			
Hot Cereal	150 or More	GANERE		140	
uice	40	mobile Polato			
Milk	38 - 40	Fred wax			
		Live			
		milk			
		Cinckers			
LUNCH – Arriva No. of Meals:	l Time: /a	2/5 Officer's	Signature:	P	
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	ad Jahren medlag	302	148	
Stew	160 or more	bollod model adalog of army.	Vec		
Hot Starch	150 or more	servande mix pour r'amble	1/20.		
Hot Vegetables	160 or more	Honorale wit all a/magerine	· · ·		
Canned fruits/Pudding	40 or less	Peach Mond Book cooks	1/2		
	snews		5 Pes		
DINNER – Arriv	val Time:	1910 Officer's	s Signature	Bn	~
Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheate Temp.
Meat	110 - 140	Rice	1/3C	159	
Stew	160 or more	Tunken Adobow/ Leg.	303		
Soup	175 or more	Freigh Omon Soup	Ic.		
Hot Vegetables	160 or more	Garden Salad w/ dressing	10		
Canned fruits/Pudding	40 or less	Dinner volle Shretter	Dea		
	40 or Less		10		
Milk	40 of Less	CTAMES			

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

No of Meals: 0	Arrival Time:	OCAO Officer's	s Signature:_	Lega.	<u> </u>
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival	Reheated
Eggs/Omelet	140 or More	Scrambled eggs	1 551)	Temp.	Temp.
Hot Cereal	150 or More	Cold cereal	1 sep.		-
luice	40	milk	1 ea.		+
Milk	38 - 40	iellu	2ea.		
		Banana (fresh)	lea.		
		Orange (fresh)	lea.		
		Graham crackers	3 pcs.		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Luy Glosed to		145	Temp
Stew	160 or more	ADT GODA SUNDO		1 17	
	+				i
Hot Starch	150 or more	Which Tagreen			
	150 or more	Drail Doub Calad			
Hot Vegetables		Spril Duck Grad			
Hot Vegetables	160 or more	Dril Duck Galad			
Hot Vegetables	160 or more	What voil			
Hot Vegetables Canned fruits/Pudding DINNER - Arriv	160 or more 40 or less	Spril buch sold white will	r's Signature	•	
Hot Starch Hot Vegetables Canned fruits/Pudding DINNER - Arri No. of Meals: Description	160 or more 40 or less	Spril buch sold white will	r's Signature Quantity Portion	Arrival Temp.	Reheate

Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	RICE	(50)	156	
Stew	160 or more	Grilled Sich	ZPCS	· · · · · · · · · · · · · · · · · · ·	
Soup	175 or more	Corn Sons	1 ser		
Hot Vegetables	160 or more	Dinner roll "/ butter	2 pcs		
Canned fruits/Pudding	40 or less	Mandarine	1 Serv		
Milk	40 or Less	Mile	l		
		Sandwich	1		

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

BREAKFAST – A		0655 Officer's S	ignature:_		
No of Meals:	05				
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Chilled Juce	1/2 C.		
Hot Cereal	150 or More	3 crampled Egg Coll	1/2 0.		
Juice	40	Buffered Whent Toast July	2		
Milk	38 - 40	Milk.	102%		
LUNCH – Arriva No. of Meals:	l Time:	Officer's	Signature:		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheate Temp
Meat	110 - 140	soughti Whent some		155	
Stew	160 or more	Torsed Galad with Dire oil			
Hot Starch	150 or more	Tasted bread			
Hot Vegetables	160 or more	Jury chize			
Canned fruits/Pudding	40 or less	will			
		Han + cheere of alubah			
				<u> </u>	
		/7.35 Officer's	Signature	Br	V
DINNER - Arriv	val Time:		Ü		
	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival	1
No. of Meals:	Actural	Menu/How meal is cooked	Quantity Portion 2/3 &	Arrival Temp.	1
No. of Meals: Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion 2/3 &	Arrival Temp.	1
No. of Meals: Description Meat Stew Soup	Actural Temperature 110 - 140	Menu/How meal is cooked 18ce Chicken Caccia Tora	Quantity Portion 2/3 & 303	Arrival Temp.	1
No. of Meals: Description Meat Stew Soup Hot Vegetables	Actural Temperature 110 - 140 160 or more 175 or more 160 or more	Menu/How meal is cooked IRICE Chicken Caccia tora Santeed Squash when the Performance of	Quantity Portion 2/3 & 303	Arrival Temp.	1
No. of Meals: Description Meat Stew Soup	Actural Temperature 110 - 140 160 or more 175 or more 160 or more	Menu/How meal is cooked IRIC-C Queken Caccia tora Santeed Squash wharing & B. Pepp Mushriom Serve	Quantity Portion 2/3 & 303	Arrival Temp.	Reheat Temp
No. of Meals: Description Meat Stew Soup Hot Vegetables	Actural Temperature 110 - 140 160 or more 175 or more 160 or more	Menu/How meal is cooked IRICE Chicken Caccia tora Santeed Squash when the Performance of	Quantity Portion 2/3 & 303/ 1/2 C.	Arrival Temp.	1

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

No of Meals: Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheated
	Temperature		Quantity	Temp.	Temp.
Eggs/Omelet	140 or More	loast hrend	4 pcs.	140	
Hot Cereal	150 or More	Bacon	2 pcs.		
Juice	40	orner juice	I ea.	ļ	1
Milk	38 - 40		Tea.		
		fresh drange	lea.		
		Syrup & Butter graham Craeker	Ten.		
		Araban Cracker	4pcs.ca.	1	
No. of Meals:	Actural	Menu/How meal is cooked	Signature: Quantity	Arrival	1 1
No. of Meals: Description	Actural Temperature	Menu/How meal is cooked			Reheated Temp
No. of Meals: Description Meat	Actural Temperature	Menu/How meal is cooked CHICKEN Scrip 4174 Bourne	Quantity 302.	Arrival	
No. of Meals: Description Meat Stew	Actural Temperature 110 - 140 160 or more	Menu/How meal is cooked CHICKIN Soup 4174 Browns	Quantity	Arrival Temp	
No. of Meals: Description Meat Stew Hot Starch	Actural Temperature 110 - 140 160 or more 150 or more	Menu/How meal is cooked CHICKIN Soup 4174 Browns	Quantity 302.	Arrival Temp	
No. of Meals: Description Meat Stew Hot Starch Hot Vegetables	Actural Temperature 110 - 140 160 or more 150 or more 160 or more	Menu/How meal is cooked CHICKEN SCUP 417H BANGARA STURMED KICE LUTTUCE & TURNATU SEFLATO W/DROSSING	Quantity 302.	Arrival Temp	
No. of Meals: Description Meat Stew Hot Starch Hot Vegetables	Actural Temperature 110 - 140 160 or more 150 or more	Menu/How meal is cooked CHICKIN Soup 4174 Browns	Quantity 302. 2/3.	Arrival Temp	
No. of Meals: Description Meat Stew Hot Starch Hot Vegetables	Actural Temperature 110 - 140 160 or more 150 or more 160 or more	Menu/How meal is cooked CHICKEN SCUP WITH BANGARIA STOTOMOR RICE LETTICE & TOMORIO SALARD W/DROSSMEG HOMORRADO WILTO RUIL/A MARGARINE	Quantity 302. 2/3. 2-	Arrival Temp	
No. of Meals: Description Meat Stew Hot Starch Hot Vegetables	Actural Temperature 110 - 140 160 or more 150 or more 160 or more	Menu/How meal is cooked CHICKEN SOUP WITH BANGAMA STORMAN RICE LETTICE & TOMOTO SENTAN W/DROSSING HOMOTRADO WIHTO RUIL/B	Quantity 302. 2/3. 2-	Arrival Temp	1 1
No. of Meals: Description Meat Stew Hot Starch Hot Vegetables Canned fruits/Pudding	Actural Temperature 110 - 140 160 or more 150 or more 160 or more 40 or less	Menu/How meal is cooked CHICKEM SOUP WITH BANGAMA STUTION & TOMATO SALATO W/DROSSMEG HOMOGRANIC CANTENCOUPE HAILE	Quantity 302. 2/3. 2-	Arrival Temp	1 1
No. of Meals: Description Meat Stew Hot Starch Hot Vegetables Canned fruits/Pudding DINNER - Arriv No. of Meals:	Actural Temperature 110 - 140 160 or more 150 or more 160 or more 40 or less	Menu/How meal is cooked CHICKEN SOUP WITH BANGAMA STURMED RICE LETTING & TOMATU SASLAD W/DROSSMIG HOMOGRAPUS MANGARMÓ CANTALOUPE MILL 1050 Officer's	Quantity 302. 2/3. Z 1	Arrival Temp	Temp
No. of Meals: Description Meat Stew Hot Starch Hot Vegetables Canned fruits/Pudding	Actural Temperature 110 - 140 160 or more 150 or more 160 or more 40 or less	Menu/How meal is cooked CHICKEM SOUP WITH BANGAMA STUTION & TOMATO SALATO W/DROSSMEG HOMOGRANIC CANTENCOUPE HAILE	Quantity 302. 2/3. 2- 2- 1	Arrival Temp	Reheated Temp

Generally, Temperature standard are:

Soup

Milk

Hot Vegetables

Canned fruits/Pudding

• Creamed Items and Hot Cereals: 150 Deg. F, or more

Vegetables and Stews: 160 Deg. F, or more

175 or more

160 or more

40 or less

40 or Less

- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

Yac.

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: 07.08	3-06	Day:	Saturd	ay	
BREAKFAST – A	Arrival Time:	Officer's	Signature:_		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Arustado	12 cup	175	
Hot Cereal	150 or More		1/2 cm		
Juice	40	Price Cureal	124.		
Milk	38 - 40	mile)	I ea.		
		Twisted bread	len:		
		Fresh Orange	- La		
		batter of Cyrlap	lea.		
LUNCH - Arriva No. of Meals:	l Time:	(1200) Officer'	s Signature:	25	fell .
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Stirfry Turkey w/broccoli	302.	169	
Stew	160 or more	Steamed Rice	2/3 C.		
Hot Starch	150 or more	generald solad			
Hot Vegetables	160 or more	Homemade wheat Roll	2		
Canned fruits/Pudding	40 or less	Sherbet pumpken Bar			
DINNER – Arriv No. of Meals:	· · · · · · · · · · · · · · · · · · ·	Officer	's Signature	 	· · · · · · · · · · · · · · · · · · ·
Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheate Temp.
Meat	110 - 140				
Stew	160 or more				
Soup	175 or more				
Hot Vegetables	160 or more				
Canned fruits/Pudding	40 or less				
Milk	40 or Less				
				•	
		Quantity/Portic			

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

		Day: /	:		
BREAKFAST – A No of Meals:	Arrival Time:	0720 Officer's S	ignature:_	· · · · · · · · · · · · · · · · · · ·	
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Chilled Juice	1/20	140	
Hot Cereal	150 or More	Poache Egg	2	·	
Juice	40	Buttered Wheat Toast	R		
Milk	38 - 40	2% Milk	Ic.		
		Jely			
		certeal			
		Gramam Cracker	3 ec.	<u></u>	
LUNCH – Arriva No. of Meals:	l Time:	1200 Officer's	Signature:	1	
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	BB Q chielen	300	159	
Stew	160 or more	Season agen beans	1/2 C.		
Hot Starch	150 or more	steamed rice	1/3c.		
Hot Vegetables	160 or more	Polata scalar	1/40.		
Canned fruits/Pudding	40 or less	Hemenon Wolf of magenne			
	Snodes	Temer sandard	1 coch		
DINNER – Arriv No. of Meals:	-		Signature		2
Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheate Temp.
Meat	110 - 140	Rice	1/3 0	155	2 02.1.p.
Stew	160 or more	Wahi-Mahi	300		
Soup	175 or more	Kary Killa	1/20		
Hot Vegetables	160 or more	Dinner to 1/5	Isa		
Canned fruits/Pudding	40 or less	applesance,	1/2 C.		
•		1 A-DIVACENT			
Milk	40 or Less	Kosku Cookie	lea.	İ	1.

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily M	enu &	Tempera	ture Log	of Hot/C	old Meals

BREAKFAST – A	Arrival Time:		r's Signature:	J	
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Ham	I pc.		
Hot Cereal	150 or More	Poncabe	4 en.		
Juice	40		1 ea.		
Milk	38 - 40		lea.		
		Graham (rocker	4 pes. CA.		
		Graham (rocker fresh banana Syrap of buller	l'ea.		
		Europ & buller	124.		
No. of Meals: Description	Actural	Menw/How meal is cooked	er's Signature: Quantity	Arrival	Reheated
	Temperature	menution meal is cooked	Quantity	Temp	Temp
Meat	110 - 140				
Stew	160 or more				
Hot Starch	150 or more				
Hot Vegetables	160 or more				
Canned fruits/Pudding	40 or less				
DINNER – Arri	val Time:	/650 Office	er's Signature		
No of Mooles O4		Menu/How meal is cooked	Quantity	Arrival Temp.	Reheate Temp.
No. of Meals: 04 Description	Actural Temperature	}	Portion		
	Actural Temperature 110 - 140	Rie .	Portion]
Description	Temperature	Rice Caround been Nyegitables			
Description Meat	Temperature	Ground beef of Vegitables	lc.		
Description Meat Stew	Temperature 110 - 140 160 or more	Ground beef of Vigitables			
Description Meat Stew Soup	Temperature 110 - 140 160 or more 175 or more	Ground beef of Vigitables Onion Somb			
Description Meat Stew Soup Hot Vegetables	Temperature 110 - 140 160 or more 175 or more 160 or more	Ground beef of Vigitables			

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

BREAKFAST – A	rrival Times	Officer's	Signature:		
No of Meals:	06	omen's	~.8 <u></u>		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Chilled Juke	1/2 0.		
Hot Cereal	150 or More	Steamed Rick	2/3 C.		
Juice	40	Scrambled Egg	1/2 c.		
Milk	38 - 40	21. Milk	a ea.		
		Telly	a		
		Slice Buttered Whent Toast	1		
					<u> </u>
LUNCH – Arriva	ıl Time: []	Officer'	s Signature:		
No. of Meals: Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheate Temp
Meat	110 - 140	Haburner Stank	302	149	
Stew	160 or more	Mash Potato	1/20		
Hot Starch	150 or more	String bean	3/4 C		
Hot Vegetables	160 or more	Fruit salad	1/2 C		
Canned fruits/Pudding	40 or less	Chammorro Cake	lea,		
•		Ham Sandwich	Ira.		
		Milk	12		
DINNER - Arriv	val Time:		's Signature	.	
Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheat
Monte	Temperature		Portion	Temp.	Temp
Meat	110 - 140	Rice	Iscp		
Stew	160 or more	Pork	-Z pcs		
Soup	175 or more	Dinner rolls w/botter	Zpu	5	
Hot Vegetables	160 or more	Mix veg.	1000		
Canned fruits/Pudding	40 or less	Some	1/621		

Generally, Temperature standard are:

Milk

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more

40 or Less

- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

nol with

Wilk

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

BREAKFAST – A No of Meals:(/		: <u>0707</u> Office	er's Signature:_	<u>k</u>	
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	SCHAMBLED FLAS	1/40.	142	
Hot Cereal	150 or More	FRENDA TOMST JOYNEME	3		
Juice	40	CHIMES UNICE	1/2 0.		
Milk	38 - 40	2.1. milk	lc.		
		CRUS THREEY BAROOM	2		
		Image sy one /2 manualine			
		ONAME	182.		
LUNCH – Arriva No. of Meals: Description	Actural	Menu/How meal is cooked	er's Signature: Quantity	Arrival	Reheated
	Temperature			Temp	Temp
Meat	110 - 140	Frolian Capidone soup		170	
Stew	160 or more	SWIDS MILT	1/4		
Hot Starch	150 or more	SWISS MILT			
Hot Vegetables	160 or more	sour with poper on Bun			
Canned fruits/Pudding	40 or less	FRATES COLOS LOW			
		Baserna	1		
		MIK	/		
DINNER – Arriv No. of Meals:	val Time:	Offic	cer's Signature:		
Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheate
Meat	Temperature		Portion	Temp.	Temp.
Stew	160 or more	1 temen Verelables		149	
Soup	175 or more				
Hot Vegetables	160 or more	lun aug			
Canned fruits/Pudding	40 or less	Liner will			
	40 or Less	grist Milt		_	
Milk		I CMG		1	1

Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

Vegetables and Stews: 160 Deg. F, or more Soups and gravies: 175 Deg. F, or more

Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Milk Products: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

No of Meals: Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	scomple cos	140.	147	
Hot Cereal	150 or More	Hade brown a later	1/70.		
Juice	40	Barrene mulla il lellu	100		
Milk	38 - 40	must be a sold	10.290		
		chilled Juso	11-		
	Snooks	Graham crake	rest		
	31003	January Atlant		1	2
)				1 000
LUNCH – Arriva	d Time:	Officer's	Signature:		huso-
No. of Meals: Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheate
Description	Temperature	menu/now meat is cooked	Quantity	Temp	Temp
Meat	110 - 140	Burb- & Parte Chap		170	
Stew	160 or more				
Hot Starch	150 or more	Au grounder to factores			
Hot Vegetables	160 or more	sarteet my degres			
Canned fruits/Pudding	40 or less	Homunde what roll			
		walderf salad 1			
			11K.		
			4 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1		
DINNER - Arriv	val Time:	1700 Officer's	Signature	1000	-
No. of Meals:				,	
Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheate
Description	110 - 140	Rice	Portion	Temp.	Temp
	1		303	109	
Meat	160 or more		1307	 	-
Meat Stew	160 or more	Cheken w/dump/ings			
Meat Stew Soup	175 or more	Buttered Strames Broccoli	1/2 6	+	
Meat Stew Soup Hot Vegetables	175 or more 160 or more	Buttered of Camed Broccoli Dmnar rolls	1/2 6		
Meat Stew Soup Hot Vegetables Canned fruits/Pudding	175 or more 160 or more 40 or less	Buttered Stramed Broccoli' Dmnar rolle Butter	1/2 C.		
Meat Stew Soup Hot Vegetables	175 or more 160 or more	Buttered Strames Broccoli	1/2 6		

Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

Milk Products: 40 Deg. F, or less

Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: 07.0	12-06	Day:	Su		
BREAKFAST – A	Arrival Time	Officer's	Signature:_		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Blue bern pucabe	3 pcs.		
Hot Cereal	150 or More	Blue toerny purcable Ham Syrup	Ipc.		
Juice	40	Syrup	I ca.		
Milk	38 - 40	L	lea.		
		mile	Ira.		
		fresh barrana	len.		
		fresh samma fresh apple	I ca.		
LUNCH – Arriva No. of Meals:		V 1	s Signature:	7.1	
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Chicken Kelcan	302		
Stew	160 or more	Chicken Keleguer Steamed our	13c.	149	
Hot Starch	150 or more	salled local general veges	340		
Hot Vegetables	160 or more	Tituas of manageme	180		
Canned fruits/Pudding	40 or less	Free Band mad Part	ic.		
	Sneeps	cooking of Jelly sandwork			
		myre of July			
DINNER – Arriv No. of Meals:	,	Uff Officer	s Signature:	·	<u> </u>
Description	Actural	Menu/How meal is cooked	Quantity Portion	Arrival	Reheated Temp.
Meat	Temperature	Pot Apast cham style	1302	Temp.	1 emp.
Stew	160 or more	Stramed Pill		101	
Soup	175 or more	Teatable soup	13 C		
Hot Vegetables	160 or more	times weat vegetable	1/20		
Canned fruits/Pudding	40 or less	Honey dew 1. hatter	1.0	+	
Milk	40 or Less	Milk 2. white roll	1.0 2%		
		Landwich granut & Veller	1.0		
	<u></u>	Quantity/Portion		, ala angga an	· · · · · · · · · · · · · · · · · · ·

Generally, Temperature standard are:

- · Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

BREAKFAST – A	Arrival Time	: Officer's	Signature:_		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	eggs boiled	2 pcs.		
Hot Cereal	150 or More	twist bread	lea.		
Juice	40	anole ince	lea.		
Milk	38 - 40	TY)	len.		
		Rungekin Strep	1/2 cup		
		butter	len.		
		graham Crocker	14.		
LUNCH – Arriva No. of Meals:	l Time: \6		Signature:	/	
Description	Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Chikan Cerey W/ Source	302	165	
Stew	160 or more	Stamed rue	1/3c.		
Hot Starch	150 or more	Stripay oriental veries	1/24		
Hot Vegetables	160 or more	Homemore With soll w/ managine	270		
C1 f:4-/D- 11'	40 or less		le-		
Canned fruits/Pudding		100h Stapes	100-	1	
Canned truits/Pudding	Greeks	fraham crakes of June	1 each		
DINNER – Arriv	Greeks	fraham crakes & June		Br	
DINNER – Arriv No. of Meals:	val Time:	fraham crakes & June	1 each	Arrival	Reheate
DINNER – Arriv No. of Meals:	Grucks	Josham crakes & June 1655 Officer's	Signature: Quantity Portion		1
DINNER – Arriv No. of Meals: Description Meat	val Time:	Menu/How meal is cooked Rice	Signature: Quantity Portion	Arrival Temp.	Reheate
DINNER – Arriv No. of Meals: Description Meat Stew Soup	val Time:	Menu/How meal is cooked Rice Beef Bistlak w/126.	Signature: Quantity Portion	Arrival	Reheate
DINNER – Arriv No. of Meals: Description Meat Stew Soup Hot Vegetables	Actural Temperature 110 - 140 160 or more	Menu/How meal is cooked Rice Beef Brateak wires. Seasoned on troff Dinner rolls	Quantity Portion 1/3 C. 202 1/2 C.	Arrival Temp.	Reheate
DINNER - Arriv No. of Meals: Description Meat Stew Soup Hot Vegetables Canned fruits/Pudding	Actural Temperature 110 - 140 160 or more 175 or more	Menu/How meal is cooked Rice Beef Bistlak w/126.	Signature: Quantity Portion	Arrival Temp.	Reheate
DINNER – Arriv No. of Meals: Description	Actural Temperature 110 - 140 160 or more 175 or more 160 or more	Menu/How meal is cooked Rice Beef Brateak wires. Seasoned on troff Dinner rolls	Quantity Portion 13C. 202 12C. 16A	Arrival Temp.	Reheate

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

BREAKFAST - A	rrival Time:				
No of Meals: 05		:_0706 Officer's S	ignature:_	Chri	w
- 1	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	scrambled eggs	I scp.		1
Hot Cereal	150 or More	Datmeal	1 bwl.		
Juice	40	Apole muffin	2 pcs.		
Milk	38 - 40	2% milk	lea.		
		Chilled juice	\ ea.		
		Graham crackers	3 pcs.		
		Graham crackers Fresh orange	lea.		
			(
LUNCH - Arrival	Time: \\	Officer's	Signature:		
No. of Meals:					
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
	110 - 140	Tenter Road Bulg 18:20		143	
Stew	160 or more	But tend crosts			
Hot Starch	150 or more	Vocic College and			
Hot Vegetables	160 or more	which soll		<u> </u>	1
Canned fruits/Pudding	40 or less	1011		 	
		Sello			
DINNER - Arriva	al Timo.	/655 Officer's	Signature:	Boo	
No. of Meals:	ui Imic/	Officer's	oignature:	-/	
Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheated
Meat	Temperature	Rice	Portion	Temp.	Temp.
Stew	160 or more	Battered fish whatay sauce & Lemon	2/3 C.	1.1.	
Soup	175 or more		2034	140	
Hot Vegetables	160 or more	Partiered green Bokus	12 2.		
Canned fruits/Pudding	40 or less	Sustral Churce Ca Brage Conots B. Pepps	1/2 C.	-	
Milk	40 or Less	Dinner rolls / butter	 	+	
		Honey Lew	100		-
	··	MIR/Sauciwiely Ouantity/Portion:	1 ean		

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: 06 · 20 BREAKFAST – A		Day:	Signature:	, , , , , , , , , , , , , , , , , , , 	Thursda
No of Meals:	05	·	,.g		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	French Toust Suprem	3420	140	
Hot Cereal	150 or More	Chilled Juice with 1 Maple	1/20.		
Juice	40	Sympand 2 Margarine			
Milk	38 - 40	Three Bacon	2		
		2% Wilk	10.		
	<u>'</u>			4	
LUNCH - Arriva	l Time: <u> </u>	Officer's	Signature:	A	
No. of Meals:				,	
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Oven baked cropy droken	302.	149	
Stew	160 or more	over bon new polatos	Yzc.		
Hot Starch	150 or more	Basone pas / corrole rangon saled	Yzc.		
Hot Vegetables	160 or more	Homemode out roll w/ magazino	2.795		
Canned fruits/Pudding	40 or less	fresh agole	186-		
	Snows	Time Sandwich	Ireach		
					<u> </u>
DINNER - Arriv	al Time:	<u> </u>	Signature:		
No. of Meals:					
Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheate
Meat	Temperature 110 - 140	Rice	Portion	Temp.	Temp.
Stew	160 or more	Pork Bisteak	(sep	100	
Soup	175 or more		1 Son.	1	
Hot Vegetables	160 or more	Dinner roll " buffer	Serv		
Canned fruits/Pudding		Dinner roll " buffer	2 1295	-	

Generally, Temperature standard are:

Milk

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more

40 or Less

- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;